

Amendments to the Claims:

1 – 30 (cancelled)

31. (new) An emulsification method comprising flowing, conducting or circulating a pre-mix of two or more immiscible liquids through one or more magnetic fields under conditions to emulsify said pre-mix, wherein said pre-mix of two or more immiscible liquids is milk or comprises at least a hydrophilic liquid and at least a lipophilic liquid, wherein said lipophilic liquid is selected from the group consisting of edible oils, fats, fatty acids and esters thereof formed from a saturated or unsaturated linear or branched aliphatic alcohol having from 1 to 18 carbon atoms or from a saturated or unsaturated linear or branched aliphatic polyol having from 2 to 6 carbon atoms or from a polyethyleneglycol or polypropyleneglycol or methoxy polyethyleneglycol having a molecular weight up to 1,500; natural or synthetic, saturated, mono-unsaturated or polyunsaturated acids having from 8 to 24 carbon atoms and optionally one or more functional groups such as hydroxy or epoxy; lipids including mono- and polyacylglycerols, phosphoglycerides, sphingolipids, amino-amidines, and mixtures thereof, and wherein the linear flow rate of said liquids through each said magnetic field is between 0.25 and 25 m/s.

32. (new) An emulsification method according to claim 31, wherein said hydrophilic liquid is an aqueous or nearly-aqueous phase.

33. (new) An emulsification method according to claim 31, wherein said pre-mix further comprises one or more viscosity regulators and/or one or more emulsifiers or emulsion stabilizers or surfactants.

34. (new) An emulsification method according to claim 31, wherein said pre-mix further comprises solid particles suspended therein.

35. (new) emulsification method according to claim 31, wherein the strength of each said magnetic field is at least 2,000 gauss.

36. (new) An emulsification method according to claim 31, wherein said hydrophilic liquid is an aqueous or nearly-aqueous phase and wherein the proportion of said lipophilic liquid in said pre-mix is within a range from 3 to 60% by weight.

37. (new) An emulsification method according to claim 31, wherein said premix of two or more immiscible liquids is re-circulated from 10 to 10,000 times through each said magnetic field .

38. (new) An emulsification method according to claim 31, wherein the linear flow rate of said liquids through each said magnetic field is between 0.6 and 5 m/s.

39. (new) An emulsification method according to claim 31, wherein the residence time of said fluid through each said magnetic field is between 60 microseconds and 10 seconds.

40. (new) An emulsification method according to claim 31, wherein flowing said liquids through said magnetic field(s) is effected at a temperature between 10°C and 90°C.

41. (new) An industrial process including an emulsification method according to claim 31 as a process step.

42. (new) An industrial process according to claim 41, wherein said process further comprises one or more post-processing steps performed following the emulsification step.

43. (new) An industrial process according to claim 41, wherein said process further

comprises a drying step for at least partially removing the hydrophilic liquid present in the emulsification step.

44. (new) An industrial process according to claim 41, wherein said process further comprises one or more steps of controlling the size of droplets or micelles produced during the emulsification step.

45. (new) An industrial process according to claim 41, wherein said process further comprises one or more steps of controlling the size of droplets or micelles produced during the emulsification step and wherein said size controlling step is performed by dynamic light scattering analysis.

46. (new) An industrial process according to claim 41, wherein said process further comprises a sonication step.

47. (new) An industrial process according to claim 41, wherein said process further comprises a cooling step or a heating step.

48. (new) An industrial process according to claim 41, wherein said process further comprises a freeze-drying step.

49. (new) An emulsification method according to claim 31, wherein said pre-mix of two or more immiscible liquids is milk, whereby the average size of the smallest micelles or particles contained in milk is decreased by at least 50 %.